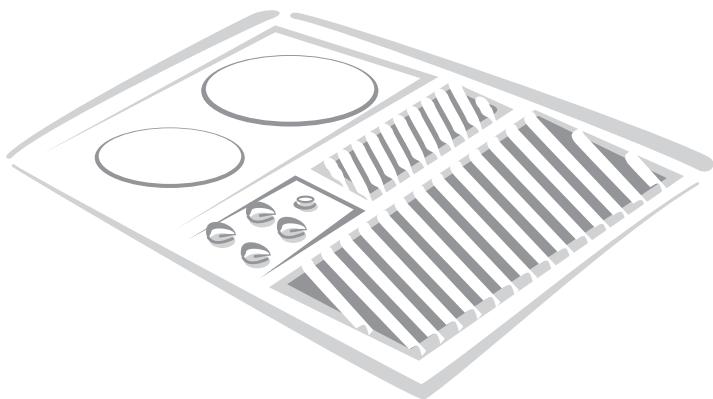




Owner's Manual

Covering Model AKED3050

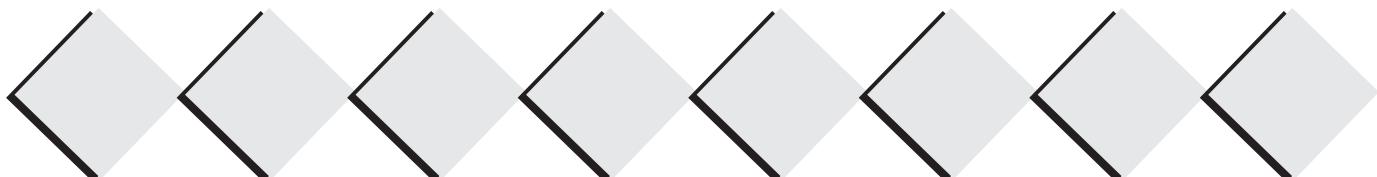


Electric Cartridge Cooktop

Keep instructions for future reference. Be
sure manual stays with cooktop.

Contents

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Thank you for buying an Amana Cooktop!

Please take the time to complete the registration card and return promptly. If registration card is missing, call Amana Consumer Affairs Department. When contacting Amana, provide product information from serial plate found in left module well.

Model Number _____
Manufacturing (P) Number _____
Serial Number (S/N) _____
Purchase Date _____
Dealer Name _____
Dealer Address _____
Dealer Phone _____

Keep this manual and your sales receipt together in a safe place for future reference or if warranty service is required.

For answers to questions or to locate an authorized servicer, call **1-800-NAT-LSVC (1-800-628-5782) inside USA or 319-622-5511 outside USA.** **Warranty service must be performed by an authorized servicer.** Amana Appliances also recommends contacting an authorized servicer if service is required after warranty expires.

Asure™ Extended Service Plan

Amana Appliances offers long-term service protection for this new cooktop. Asure™ Extended Service Plan, covering functional parts, labor, and travel charges, is specially designed to supplement a strong warranty. Call 1-800-528-2682 for information.

Parts and Accessories

Purchase replacement parts and additional accessories by phone. To order accessories for your Amana product, call 1-800-843-0304 inside USA or 319-622-5511 outside USA.

Save Time and Money

If something seems unusual, please check "Troubleshooting" section, which is designed to help you solve problems before calling service. If you have a question, call us at **(800) 843-0304** or write us at:

Consumer Affairs Department
Amana Appliances
2800 - 220th Trail
Amana, Iowa 52204

Remember to include model number and serial number of your appliance and your phone number.

What You Need to Know about Safety Instructions

Warning and Important Safety Instructions appearing in this manual are not meant to cover all possible conditions and situations that may occur. Common sense, caution, and care must be exercised when installing, maintaining, or operating cooktop.

Always contact your dealer, distributor, service agent, or manufacturer about problems or conditions you do not understand.

Recognize Safety Symbols, Words, Labels

DANGER

DANGER—Immediate hazards which **WILL** result in severe personal injury or death.

WARNING

WARNING—Hazards or unsafe practices which **COULD** result in severe personal injury or death.

CAUTION

CAUTION—Hazards or unsafe practices which **COULD** result in minor personal injury or product or property damage.

IMPORTANT SAFETY INFORMATION



WARNING

DO NOT TOUCH SURFACE UNITS OR AREAS NEAR UNITS—
Surface units may be hot though they are dark in color. Areas near surface units may become hot enough to cause burns. During and after use, do not touch, or let clothing touch or other flammable materials contact surface units or areas near surface units until they have had enough time to cool. These areas include the cooktop and backguard.



WARNING

To avoid personal injury, do not sit, stand or lean on cooktop.



CAUTION

During and after use, do not touch, or let clothing or other flammable materials touch heating elements or interior surfaces of cooktop until they have had enough time to cool.



CAUTION

- Do not store items of interest to children in cabinets above a range or on the backguard of a range—children climbing on the range to reach items could be seriously injured.



In Case of Fire

Fires can occur as a result of over cooking or excessive grease. Though a fire is unlikely, if one occurs, proceed as follows:

Surface Element Fire

1. Smother the fire with a nonflammable lid or baking soda, or use a Class ABC or BC extinguisher. Not water. Not salt. Not flour.
2. As soon as it is safe to do so, turn the surface controls to *OFF*. Turn off power at main circuit breaker or fuse box.

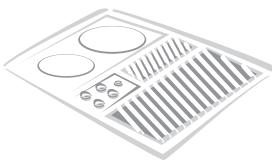


Precautions

- Do not cook food directly on cooktop surface, always use cookware.
- Do not mix household cleaning products. Chemical mixtures may interact with objectionable or even hazardous results.
- Do not put plastic items on warm cooking areas. They may melt and stick.
- Do not slide rough metal objects across cooktop surface. Scratching or metal marking can result.
- Do not leave fat heating unless you remain nearby. Fat can ignite if overheated by spilling onto hot surfaces.
- Do not allow pots to boil dry as this can cause damage to cooking surface and pan.
- Do not use cooktop surface as a cutting board.
- Do not use cooktop for storage or as a display counter.

SAVE THESE INSTRUCTIONS

IMPORTANT SAFETY INFORMATION (cont'd)



ALL APPLIANCES

1. Proper Installation—Be sure your appliance is properly installed and grounded by a qualified technician.
2. Never Use Your Appliance For Warming or Heating the Room.
3. Do Not Leave Children Alone—Children should not be alone or unattended in the area where the appliance is in use. They should never be allowed to sit or stand on any part of the appliance.
4. Wear Proper Apparel—Loose fitting or hanging garments should never be worn while using appliance.
5. User Servicing—Do not repair or replace any part of the appliance unless specifically recommended in the manual. All other servicing should be referred to a qualified technician.
6. Storage in or on Appliance—Flammable materials should not be stored near surface units.
7. Do Not Use Water On Grease Fires—Smother fire or flame, or use dry chemical or foam-type extinguisher.
8. Use Only Dry Potholders—Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholder touch elements. Do not use a towel or other bulky cloth.

VENTILATION HOODS

1. Clean Ventilating Hoods Frequently—Grease should not be allowed to accumulate on hood or filter.
2. When flaming foods under the hood, turn the fan on.

SURFACE COOKING UNITS

1. Use Proper Pan Size—This appliance is equipped with one or more surface units of different size. Select utensils having flat bottoms large enough to cover the surface unit heating element. The use of undersized utensils will expose a portion of the heating element to direct contact and may result in ignition of clothing. Use of oversized utensils concentrates heat on cooking surface and can cause damage to range. Proper relationship of utensil to burner improves efficiency.
2. Never Leave Surface Units Unattended at High Heat Settings—Boilover causes smoking and greasy spillovers that may ignite.
3. Glazed Cooking Utensils—Only certain types of glass, ceramic, earthware, or other glazed utensils are suitable for rangetop service without breaking due to sudden change in temperature.
4. Utensil Handles Should Be Turned Inward and Not Extended Over Adjacent Surface Units—To reduce the risk of burns, ignition of flammable materials, and spillage due to unintentional contact with the utensil, the handle of a utensil should be positioned so that it is turned inward, and does not extend over adjacent surface units.
5. Do Not Soak Removable Heating Elements—Heating elements should never be immersed in water.

GLASS/CERAMIC COOKING SURFACES

1. Do Not Cook on Broken Cooktop—if cooktop should break, cleaning solutions and spillovers may penetrate the broken cooktop and create a risk of electrical shock. Contact a qualified technician immediately.
2. Clean Cooktop With Caution—if a wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid a steam burn. Some cleaners can produce noxious fumes if applied to a hot surface.

SAVE THESE INSTRUCTIONS

Cooktop Cartridges

Which cartridge should you use?

Many different types of cartridges are available for the cooktop. By mixing and matching different cartridges, your new cooktop is custom designed to suit your individual needs.

CARTRIDGE TYPE	ELEMENT TYPE	PLACEMENT
Smoothtop	Two radiant elements	Large element is in front and cartridge can be installed only on right side.
Smoothtop	Two radiant elements	Large element is in back and cartridge can be installed on either side.
Coiltop	Two coil elements	Cartridge with large element in front can be installed only on right side.
Coiltop	Two coil elements	Large element is in back and cartridge can be installed on either side.
Grill	Electric grill element	Can be installed right side, left side or both.
Griddle (accessory)	Electric grill element	Can be installed right side, left side or both. Needs grill cartridge.

WARNING

To avoid personal injury, do not touch surface elements or area near elements.

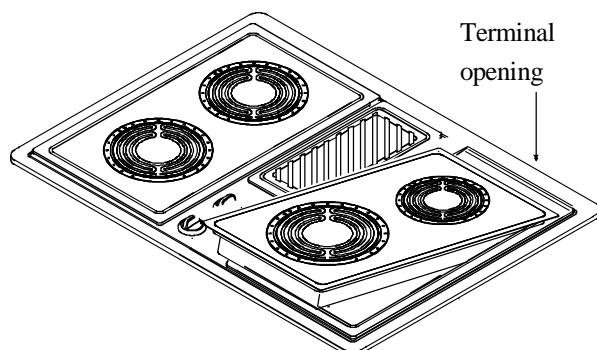
- Surface elements may be dark in color even when hot.
- Areas near elements may be hot enough to burn.
- Do not allow clothing or other flammable materials to touch cooktop during or after use.

WARNING

To avoid personal injury, all controls must be in OFF position before removing or installing cartridges.

To install the coiltop/smoothtop cartridge:

1. Turn all controls to OFF.
2. Verify surface of cooktop is cool to the touch.
3. Hold cartridge with terminals pointing toward rear of cooktop.
 - If cartridge pan from grill or griddle cartridge is in the well, remove before installing the cartridge.
4. Place end of cartridge into cooktop well with terminals facing rear of well.
 - Lifting cartridge over 45° angle can cause damage to cartridge terminals.
5. Slide cartridge towards rear of cooktop until cartridge engages. Lower front of cartridge into well.



To remove coiltop/smoothtop cartridges:

1. Turn all controls to off. Make sure surface is cool.
 - Do not tilt cartridge too high.
 - Lifting cartridge over 45° can cause damage to element terminals.
2. Using tab on front of cartridge, lift up slightly.
3. Pull cartridge toward the front of cooktop and carefully lift it out.

Cooktop Cartridges (cont'd)

Installing the grill or griddle accessory



WARNING

To avoid personal injury, do not touch surface elements or area near elements.

- Surface elements may be dark in color even when hot.
- Areas near elements may be hot enough to burn.
- Do not allow clothing or other flammable materials to touch cooktop during or after use.



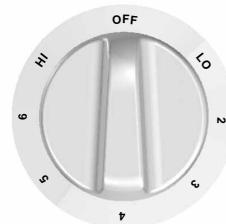
WARNING

To avoid personal injury, all controls must be in OFF position before removing or installing cartridges.

1 Turn all controls to OFF position

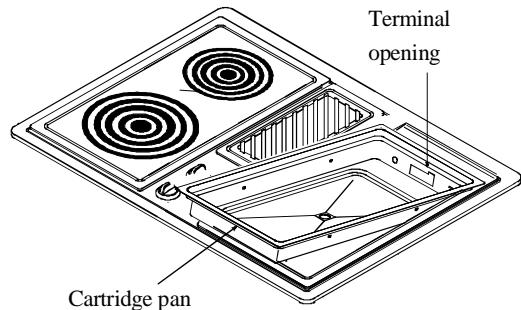
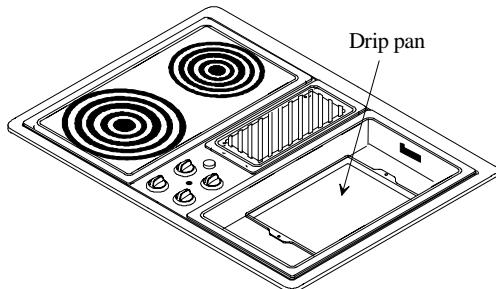
Surface of cooktop must be cool to the touch for elements to be handled safely.

Do not cook immediately before installing cartridges or changing cartridges.



2 Place drip pan and cartridge pan in cooktop

Drip pan is placed in the cooktop well. Hold the cartridge pan at an angle and place it in the cooktop with the terminal opening facing rear of the cooktop.

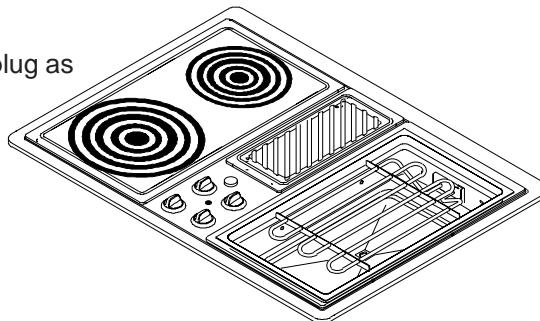


Cooktop Cartridges (cont'd)

3 Place the grill element in cooktop

Slide the grill element into the rear of the cooktop.

Terminals should slide into plug as far as possible.



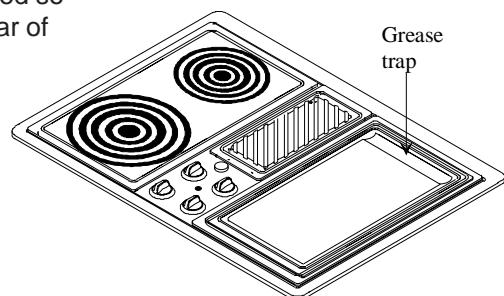
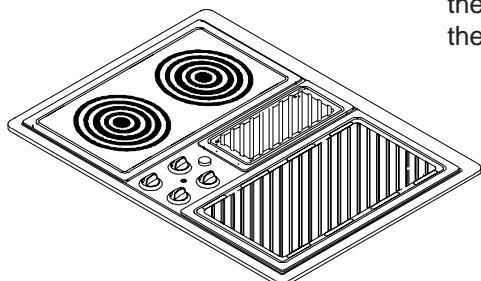
CAUTION

To avoid risk of personal property damage, do not place the griddle accessory over the grill grate. The griddle accessory is to be placed directly over the grill element only.

4 Place grill or griddle over the grill element

Either the grill grate or the griddle accessory can be used at one time. The griddle can not be placed on top of the grill grate.

Griddle accessory must be placed so the grease trap is toward the rear of the cooktop.



To remove the grill cartridge:

1. Turn all controls to OFF position.
2. Verify the cartridge and surface of grill/griddle is cool to the touch.
3. Remove grill grate or griddle accessory from cartridge.
4. Remove element from cartridge.
 - Do not tilt element too high. Lifting element over 45° can cause damage to element terminals.
5. Remove cartridge pan.
 - Using the tab on the front of the pan, lift up cartridge pan until the bottom clears the cooktop.
 - Pull cartridge toward the front of the cooktop and carefully lift it out.
6. Remove drip pan.
 - Clean drip pan before next use.

Cooking With Cartridges

Cooking Safely with Surface Elements

WARNING

To avoid risk of serious personal injury, property damage, or fire, do not leave surface elements unattended while in operation. Grease and spillovers can ignite causing a fire.

WARNING

To avoid risk of electrical shock or serious personal injury,

- never cook on a broken smoothtop cooking surface. Spillovers can penetrate broken surface and cause electric shock.
- never clean broken cooktop. Cleaners can penetrate broken surface and cause electric shock.

If smoothtop cooking surface breaks, discontinue use and notify an authorized servicer immediately.

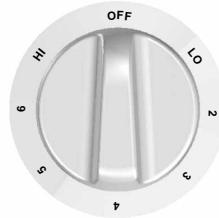
WARNING

To avoid serious personal injury, do not use a damp or wet cloth to clean up spills on a hot or warm cooktop. Moist or damp cloths on hot surfaces may result in burns from steam.

Setting Surface Element Controls

Push and turn the surface element control knobs in either direction to turn on the surface elements. The controls have infinite settings between LO and HI for fine temperature control.

1. Push in and turn surface element control to desired setting.
2. When finished cooking, turn control to OFF position.



SURFACE ELEMENT CONTROL SETTINGS	WHEN TO USE SETTING
LO	Use to prepare food at less than boiling temperatures or to simmer.
MED	Use to maintain boiling of larger amounts of food, low temperature frying.
HI	Use to bring food to boiling temperatures. When food is boiling temperature setting should be reduced to LO through MED.

Using the Smoke Control Grill or Griddle

Before using the grill grate or griddle accessory for the first time, wash it with warm soapy water, rinse, and dry it thoroughly. Lightly wipe the top of the grill or griddle surface with cooking oil to prevent food from sticking (do not use shortening or butter). Do not use metal cooking utensils on either the grill or griddle.

1. While cooktop is cool, insert grill cartridge in cooktop well.
2. Place grill grate OR griddle accessory over the heating element.
3. Depending on where cartridge is located, push in left or right front control knob.
 - If using the grill, allow it to preheat for approximately 10 minutes at MED HI.
 - Fan turns on at low speed.
 - If the rear knob is used, the indicator light glows but the grill will not heat, and the fan will not operate.
 - Grill or griddle should not be set at HI setting without food. It will damage the non stick finish.
4. Place food on cooking surface.
 - If food begins to cook too quickly, reduce heat.
 - When using the griddle, do not allow grease to accumulate.
5. When finished cooking, turn control to OFF and allow cartridge to cool.
6. Once cool, clean the pan and the grill grate or griddle. Do not clean the heating element.
 - Do not use abrasive cleaners that may harm the non stick finish.



Exhaust Fan

The variable speed fan is built into the center of the cooktop. The fan is located beneath the vent area and is used to remove cooking vapors, odors and smoke.

- The fan automatically turns on at low speed when using grill or griddle.
- Fan must be manually turned to high speed.
- Fan cannot be turned off while grill or griddle are operating.
- Clean fan vents and filters frequently. Grease should not be allowed to accumulate on vent or filter.

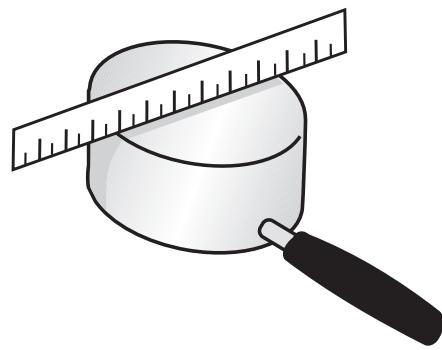
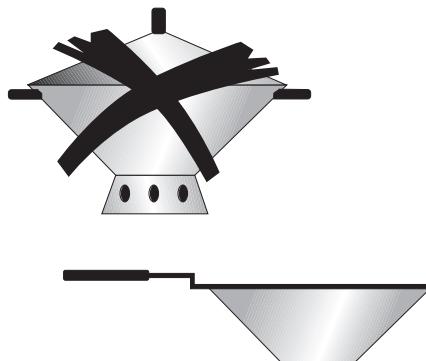
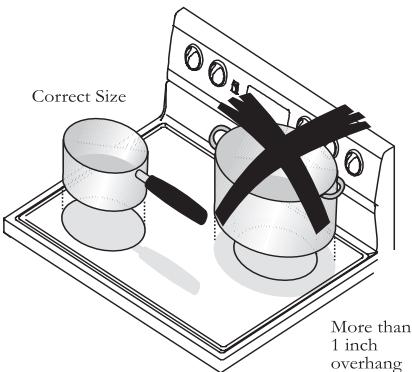
Indicator Lights

Surface elements are indicated by an indicator light that glows when the element is turned on. When an element is on, the indicator light glows red.

Utensil Recommendations

What Should I Consider in Cookware?

SELECT	AVOID
Flat bottomed cookware.	Cookware with rounded or warped bottoms.
Pans with aluminum disk bottoms.	Glass, glass-ceramic, enamel porcelain or cast iron cookware, canners or pressure cookers.
Heavy gauge metal cookware.	Light gauge metal cookware.
Handles that are secure, that are not heavy enough to tilt pan.	Cookware with loose or broken handles.
Proper pan size.	Cookware that is smaller than or greater than heating element size by 1 inch.
Flat bottomed wok	Wok with a ringstand on bottom.



COOKWARE MATERIAL	USES
Aluminum	Heats and cools quickly. Use for frying, braising, and roasting.
Stainless Steel	Heats and cools at moderate rate. Use for soups, sauces, vegetables, general cooking.
Copper Clad / Tin Lined	Heats and cools quickly. Use for gourmet cooking, wine sauces, egg dishes.

Can I can?

Canning is not recommended with any of the Amana smoothtop ranges or cooktops due to the intense heat and large cookware required to can.

The heat generated by the canning cookware overheats both the elements and the smoothtop of the range. This may cause the smoothtop to crack, cause failure of the heating elements, and may cause overheating of the surrounding walls.

Damage incurred by canning, or attempting to can, using the smoothtop cooktop is not covered under warranty.

Canning may be performed on coil element cartridge with an optional canning element. To order, contact an Amana dealer, or call 1-800-843-0304.

Care and Cleaning

Caring for Smoothtop Cartridges

For routine cleaning, allow top to cool before cleansing. Wash surface with a dampened cloth and smoothtop cleaner conditioner. Use another clean damp paper towel to wipe off the cleaner. Use a dry paper towel, buff the smoothtop to make sure all the cleaner conditioner is removed. The smoothtop cleaner conditioner provides a thin layer of protective polish that helps prevent scratching. Do not use a harsh cleanser or steel wool pad.

Smoothtop Cleaning Problems:

Problem	Possible Cause	Suggested Removal
Brown streaks and specks	Cleaning with sponge or cloth containing soiled detergent water.	Normal cleansing.
Blackened, burnt on spots	Spatters or spillovers on a hot cooking area or accidental melting of plastic like a bread bag.	Clean area with smoothtop cleaner conditioner with clean damp paper towel, nonabrasive nylon pad, or scouring brush. If spot is not removed, on cool cooktop carefully scrape area with a safety scraper held at a 30-degree angle.
Fine brown gray lines, fine scratches or abrasions	Course particles, like salt, become embedded in top if trapped under pan. Using abrasive cleaning materials. Scratches from rough ceramic, glass, or ceramic coated cookware.	Fine scratches are not removable but can be minimized by daily use of smoothtop cleaner conditioner.
Smearing or streaking	Using too much smoothtop cleaner conditioner or using a soiled dish cloth.	Follow label instructions carefully. See Routine Cleaning, above.
Metal or silver/gray marks	Sliding or scraping metal utensils across top.	Remove marks before top is used again. If marks are not removed by normal cleaning, use a safety scraper at a 30° angle and cooktop cleaner conditioner to carefully scrape off the mark.
Pitting or flaking	Boilovers of sugar syrup on a hot smoothtop can cause pitting if not removed immediately.	Turn control to LOW setting. Wipe up excess spill with dry cloth. Allow top to cool and carefully scrape area with a safety scraper held at a 30-degree angle.
Hard water spots	Condensation from cooking can cause minerals found in water and acids in food to drip onto smoothtop and cause gray deposits. Spots are often so thin they appear to be in or under smoothtop.	Mix smoothtop cleaner conditioner with water and apply thick paste to stained area. Scrub vigorously. If stain is not removed, reapply cleaner and repeat process OR make sure the surface is cool and put a small amount of white vinegar on the spot and let it sit a few minutes. Use a nonabrasive nylon pad and gently rub the spot. Wipe off any excess with a damp paper towel, then dry.

Caring for Stainless Steel

Amana's stainless steel appliances have been factory finished for high shine and luster. To maintain this quality appearance:

DO USE:

- Warm soapy water for routine cleaning on a cool range.
- Dry with soft, clean cloth.
- For heavy soil, **ONLY** a stainless steel cleaner designed for kitchen appliance use.

DO NOT USE:

- Abrasive powders or liquids
- Citrus based cleaners
- Ammonia
- Steel wool pads
- Abrasive cloths,
- Oven cleansers,
- Acidic or vinegar based



Citric Acid

To prevent damage to the finish of your stainless steel range, do not allow mustard, tomato juice, marinara sauce, or other citrus based sauces or products to remain on stainless steel surface. Citric acid permanently discolors stainless steel.

Troubleshooting

You may save time and money by checking items below before calling for service. List includes common concerns that are not the result of defective workmanship or materials. If your question is not explained below, contact Amana Consumer Affairs Department at **800-843-0304**.

Topic	Possible Cause	Solution
OPERATION 		
Appliance not working	Power outage	Make sure appliance is plugged in. Verify that circuit breaker is not tripped. Replace fuse but do not change fuse capacity.
NOISE 		
Frequent cycling off and on of surface units	Normal	Smoothtop burners cycle on and off to maintain proper heating temperature.
Cracking or popping sound	Normal	Wet cooking utensils or possible spillage.
APPEARANCE 		
Discoloration	Dirt Water spots/marks	Use recommended cleaner to remove dirt Make sure surface is cool. Put a small amount of white vinegar on the spot and let sit for a few minutes. Rub with nonabrasive nylon pad. Wipe off any excess with damp paper towel.
Hot sugar or plastic melted to surface	Spills	Allow cooktop to warm slightly. Using a safety scraper, gently remove soil. Follow with routine cleaning.

General Cleaning Instructions

Part	Suggested Materials	General Directions And Recommendations
Control knobs	Mild soap and water	Pull off knobs. Wash gently but do not soak. Dry and return controls to cooktop, making sure to match flat area on the knob to the flat area on shaft.
Cooktop trim	Soap and water	Clean cooktop trim with damp cloth and soapy water. If necessary, clean with nonabrasive cleaners or pads. Dry thoroughly when finished to avoid rusting. Do not use harsh powders, oven cleaners, scouring pads, or steel wool.
Fan cover and filter	Soap and water, or dishwasher	Fan must be off before removing filter cover. Clean filter and cover with damp cloth and soapy water. To remove grease and dried on soil, soak before cleaning. Rinse and dry after cleaning. Filter and filter cover can be cleaned in dishwasher. Always replace filter and cover before operating cooktop.
Grill grate or griddle accessory	Dishwasher or Soap and a non abrasive scrubbing pad	Clean in the dishwasher or with damp cloth and soapy water. If necessary, clean with nonabrasive cleaners or pads. Rinse and dry.
Drip pan, cartridge pan, or drip bowls	Soap and water	Allow cooktop to cool before cleaning. Clean with damp cloth and soapy water. Rinse and dry thoroughly. For extra dried on soil, soak the drip bowls in warm soapy water.
Heating elements	None	Elements do not need to be cleaned. Soil will burn off while cooking
Glass control panel and gasket	Soap and water	Remove panel and gasket: 1. Pull knobs off stems to remove. 2. Lift glass out of control panel. 3. Lift gasket out of control panel. 4. Replace gasket and knobs after cleaning.

Amana Warranty

Full ONE Year Warranty

Amana Appliances will repair or replace, including related labor and travel, any part (f.o.b. Amana Iowa) which proves defective as to workmanship or materials.

Limited Warranty

After one year from the date of original retail purchase, Amana will provide a free part, as listed below, to replace any part that fails due to a defect in materials or workmanship. The owner will be responsible for paying all other costs including labor, mileage, and transportation.

Second Year

Amana will provide replacement part, part only (f.o.b. Amana Iowa), which proves defective as to workmanship or materials.

Third through Fifth Year

Amana will provide replacement glass/ceramic cooktop, part only (f.o.b. Amana Iowa) which proves defective as to workmanship or materials. Amana will provide replacement electric surface elements or gas surface burners, part only (f.o.b. Amana Iowa) which prove defective as to workmanship or materials.

What is not covered by these warranties

- Replacement of household fuses, resetting of circuit breakers, or correction to household wiring or plumbing.
- Normal product maintenance and cleaning, including light bulbs.
- Products with original serial numbers removed, altered, or not readily determined.
- Products purchased for commercial, industrial, rental, or leased use.
- Products located outside of the United States or Canada.
- Premium service charges, if the servicer is requested to perform service in addition to normal service or outside normal service hours or area.
- Adjustments after the first year.
- Repairs resulting from the following:
 - Improper installation, exhaust system, or maintenance.
 - Any modification, alteration, or adjustment not authorized by Amana.
 - Accident, misuse, abuse, fire, flood, or acts of nature.
 - Connections to improper electrical current, voltage, supply, or gas supply.
 - Use of improper pans, containers, or accessories that cause damage to the product.

To Receive Warranty Service

Service must be performed by an authorized Amana service representative. To schedule service, contact the Amana dealer where you purchased your appliance or contact Amana Appliances Factory Service.

Amana Appliances Factory Service
1-800-628-5782 inside USA

For more information,
Amana Appliances Consumer Services
Amana Appliances
2800 220th Trail
Amana, Iowa 52204
1-800-843-0304 inside USA
(319) 622-5511 worldwide

When contacting Amana Appliances please include the following information:

- Your name, address, and telephone number.
- Model number and serial number of your appliance (found on upper left hand corner of storage drawer opening).
- The name and address of your dealer and the date of purchase.
- A clear description of the problem.
- Proof of purchase (sales receipt).

IN NO EVENT SHALL AMANA BE LIABLE FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES.

This warranty gives you specific legal rights, and you may have others which vary from state to state. For example, some states do not allow the exclusion or limitation of incidental or consequential damages, so this exclusion may not apply to you.

Amana Appliances Online • <http://www.amana.com>